

Dutch Oven Apple Crisp

Meal Prep:

1. Let butter set out at room temp to soften (but not melt)
2. Peel, Core, Slice apples (for fresh apples)



Instructions:

1. Mix apple crisp mix and softened butter following package directions
2. In a lined Dutch oven add the Apples
 - a. Fresh Sliced Apples or Apple Pie Filling
3. Cake Mix
 - a. Butter slices (See Picture Below)
4. Cook for 30-45min with medium heat (60:40 ratio of coals top:bottom)

Example of Apple Crips Topping Baking Mix



Ingredients:

Small Medium Large

| | | | |
|--|---------|---------|---------|
| Apples: (use fresh or canned, but not both) Cans of Apple Pie Filling Fresh Apples | 2 10 | 3 15 | 4 20 |
| Boxes of Apple Crisp Baking Mix | 1 | 2 | 2 |
| Sticks of Salted Butter (softened) | ½ | 1 | 1 |

Spices:

Small Medium Large

| | | | |
|-----------------------|-------|-------|---------|
| Cinnamon (suggestion) | ½ Tbs | 1 tbs | 1 ½ tbs |
| Nutmeg (suggestion) | ¼ tsp | ½ tsp | 1 tsp |

Substitutions:

| Ingredient | Substitute | Celiac | Diabetic | Halaal | Kosher | Lactose | Vegan | Vegetarian |
|-----------------|-----------------------|--------------------------|--------------------------|--------------------------|--------------------------|--------------------------|--------------------------|--------------------------|
| Butter | Vegetable Oil | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | ✓ | ✓ | <input type="checkbox"/> |
| Apple Crisp Mix | Oatmeal Topping below | ✓ | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |

Oatmeal (Gluten free) Topping:

Small Medium Large

| | | | |
|------------------------------------|---------|-----------|----------|
| Packed Brown Sugar (cups) | 1 cup | 1 ½ cups | 2 cups |
| Gluten Free All Purpose Flour | ¾ cup | 1 cup | 1 ½ cups |
| Old Fashioned Oats or Rolled Oats | ¾ cup | 1 cup | 1 ½ cups |
| Sticks of Salted Butter (softened) | 1 stick | 1 ½ stick | 2 sticks |

Suggestions:

| |
|--------------------|
| Optional Additions |
| Carmel Squares |
| Cranberries |
| Pecans |